

MENU · MAY

Oysters & verjus ^{pes} 35 ⁶ 195 ¹² 355

Cantabrian anchovies 'Don Bocarte' 95

Saucisson sec, Montgomery cheddar 125

Paté de Campagne 150

Gilda ^{pes} 25

Piquillo de Bacalao 105

Sourdough bread with butter 45

Fried potatoes & garlic butter 65

Green asparagus & hollandaise 125

Pork cheeks, Tarrasaco dandelion & shallots 145

Steak tartare & crisps 155

Onion tart & comté 145

Mozzarella, artichoke & Manzinalla olives 145

Gnudi, courgette trifolati & basil 165

Sardines & sauce vierge 185

Octopus with chickpeas, chard & aioli 255

Grilled quail, peas & Trolldgaarden bacon 215

Chocolate torte & raw cream 105

Rum baba, vanilla ice cream and rhubarb 110

Ricciarelli & ricotta ice cream 65

Montgomery Cheddar & green bean chutney 95

Shropshire Blue & Malt loaf 95

Both cheeses 155

M E N U · M A J

Østers & verjus ^{pcs} 35 ⁶ 195 ¹² 355

Cantabriske ansjoser 'Don Bocarte' 95

Saucisson sec, Montgomery cheddar 125

Paté de Campagne 150

Gilda ^{pcs} 25

Piquillo de Bacalao 105

Surdejsbrød med smør 45

Friterede kartofler & hvidløgssmør 65

Grønne asparges & hollandaise 125

Svinekæber, Tarrasaco-mælkebøtte & skallotteløg 145

Rørt tatar & chips 155

Løgtærte & comté 145

Mozzarella, artiskokker & Manzanillaoliven 145

Gnudi, courgette-trifolati & basilikum 165

Sardiner & sauce vierge 185

Blæksprutte med kikærter, bladbeder & aioli 255

Grillet vagtel, ærter & bacon fra Troldgaarden 215

Chocoladetærte & crème cru 105

Rum baba, vaniljeis & rabarber 110

Ricciarelli & ricottais 65

Montgomery cheddar med grøn bønnechutney 95

Shropshire Blue & Malt loaf 95

Begge oste 155